

Happenings @ Burrundulla

Spring into Summer! ONLINE WINE SPECIAL.....*

November 2009

NEW RELEASE 2006 Cabernet Sauvignon (value \$265) \$225.84 p/c M/Order — \$192.00 p/c Heritage Club

Winner of the Bronze Medal at the Mudgee Wine Show September 2009.

Normally \$22.00 a bottle on special \$18.82 M/Order and \$16.00 Heritage Club.

*For all our wonderful existing mail order & heritage club customers only – Join to be eligible!

Burrundulla HQ

At the beginning of September we welcomed “The Farmers Pantry”, to the space next to our cellar door. Over the couple of months since then, James, Georgie and Tiff have had great success with the Free Range Deli & Cafe. They offer a variety of preservative free Sausages, conventional and nitrite free Ham, Bacon, Salami and smallgoods.

Every week they have a different 100 mile spring platter offering samples from within a 100 mile radius, This gives you tastings of homemade lavosh, pickled tomatoes, ormiston Russian salami, ormiston chorizo, ormiston sausage rolls and many more delights. It is a great spot for lunch and a glass of wine, or even a coffee with one of Rachael McCarthy's homemade chocolate and hazelnut brownies with jersey cream, YUM!

To complement the product offering of our food partners, Ormiston Free Range Pork, and to expand our own activities within the food sector, Burrundulla shortly intends to ‘dip its toe in the water’ in the retail meats game. Whilst we haven't yet finalised our plans, it is expected that we will launch our meat brand with an offering from our EU accredited Shorthorn steers which are being fattened by Burrundulla's rich irrigated river flats. Not only will we be offering premium meat cuts, but also some smallgoods such as salami. Eventually we intend to have our own premium lamb meat brand as well. Watch this space!

Viticulture 101

As you would know, vast areas of Australia have been experiencing the “joys” of a hot dry spring season. Here at Burrundulla we have seen average November temperatures substantially (4°C) above the long-term average.

A “rule of thumb” for grapes has it that the time to maturity comes forward by seven days for every 1°C increase in average November temperature. So we might be harvesting grapes four weeks earlier than usual. Meanwhile subsoil moisture is at a very low level, and no relief is in sight. Yet another challenging season! So far the grapevines, assisted by a small amount of irrigation (drip irrigation, by night, to avoid evaporation), are holding up very well. Insect pests and diseases which thrive in wet conditions (such as downy mildew) are happily absent.

The dry season also brings good news for our customers: small bunches and small berries, producing low yields of premium fruit with intense colour and flavour. Yes, these are early days, but our confident forecast is that the Burrundulla wines from 2010 will be quite sensational!

Showcase - New Release



Burrundulla 2006 Cabernet Sauvignon.

Pristine blackcurrant flavour and aromas, finely structured palate, elegant, soft tannins.

View our entire range online, easy ordering, quick delivery, and great wines for the silly season.

Have a Safe and Merry Xmas & a Happy New Year, From Jeremy, Sally & Ted @ Burrundulla.

BURRUNDULLA

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